

# Dragonfly Catering & Events

## Italian Buffet

\$45.00 Per Head

### Four Main Meal Choices

#### Traditional Beef Lasagna

Rich beef and tomato bolognese sauce layered with whole egg pasta & creamy béchamel sauce

#### Baked Fish with Rocket Pesto (GF)

Baked seasonal fish topped with rocket pesto & roasted cherry tomatoes

#### Meat Balls!

Spiced and seasoned beef meat balls pan seared then finished in a rich napoletana sauce

#### Chicken Spinach and Feta Cannelloni

Chicken, sautéed spinach, crumbed feta, rolled in whole egg pasta topped with a creamy three cheese sauce

#### Spezzatino di manzo (Italian beef stew)

Comfort food plus. Slow cooked beef with garlic, sage, capers and pancetta in a white wine & tomato sauce

#### Spinach, Ricotta and Pumpkin Cannelloni

Sautéed spinach with roasted pumpkin mixed with ricotta cheese, finished with zesty lemon cream sauce

#### Tuscan Sausage Ragu

Beautiful Tuscan pork sausage ragu made with fresh tomatoes layered over penne pasta

#### Fettuccine Puttanesca

Fettuccine pasta tossed with sautéed tomato, onion, garlic, anchovies, capers, kalamata olives. Lovely and light pasta dish

#### Oven Baked Chicken with Potatoes (GF)

Chicken and baby potatoes soaked in oregano, rosemary and wine, matched with basil, cherry tomatoes and topped with mozzarella cheese

#### Baked Fish with Romesco Sauce (GF)

Seasonal fish topped with romesco sauce, made from almonds, roast capsicum and aromatic spiced...yummy and healthy!

#### Penne Romana

Sautéed chicken pieces with onion, kalamata olives, semi dried tomatoes in a thick cream sauce. Poured over penne pasta & topped with melted cheese

#### Pork Scallopini

Pork fillet sheets stuffed with smoked ham & mozzarella cheese finished with a cream & mushroom sauce

#### Fettuccine Carbonara – Aussie Style

Fettuccine pasta tossed with thick cream sauce with parmesan and pecorino cheese, sautéed bacon, onion and finished with egg... everyone's favorite





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### One Vegetarian Option

#### Gatto Di Patate (Potato Cake)

Mashed creamy potatoes layered with a trio of cheese and pancetta topped with breadcrumbs and oven baked

#### Spring Vegetable Lasagna

Zucchini, carrot and eggplant ribbons layered with broccolini, pasta, napoletana sauce and creamy béchamel

#### Eggplant Parmigiana

Eggplant slices crumbed and fried, topped with napoletana sauce and melted mozzarella cheese

#### Penne Primavera

Penne pasta tossed with spring vegetables & fresh tomato sauce

### Two Salad Choices

#### Brown rice salad (V) (Vegan option available)

Fluffy brown rice tossed with cranberries, walnuts and mint finished with crumbled feta cheese.

#### Home-style Potato Salad (GF)

Creamy potatoes with bacon, spring onion, eggs, spices and mayonnaise

#### Coleslaw (GF) (Vegan Option Available)

Shredded cabbage tossed with mayonnaise & carrot

#### Greek Salad (GF)

Fetta, olives, tomato, cucumber, and onion finished with a yoghurt dressing laid on a bed of lettuce

#### Caesar Salad

Cos lettuce, crispy bacon, parmesan cheese, croutons, egg with anchovies on the side

#### Zucchini and Pine Nut Salad (M)(GF)

Zucchini ribbons tossed in a lemon vinaigrette topped with parmesan & toasted pine nuts.

#### Spicy Chickpea and Greens Salad (GF)(M) (Vegan)

Sautéed spiced chick peas on a bed of lettuce with a light vinaigrette dressing

#### Garden Salad (GF)(M) (Vegan)

Tomato, cucumber, Spanish onion and carrot mixed with mesclun lettuce

#### Pumpkin & Pine nut Salad (GF)(M) (Vegan)

Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a balsamic dressing

#### Tabbouleh with a twist (V) (Vegan option available)

Broccoli, cous cous, diced tomatoes with chick peas, loads of herbs, feta and pomegranate molasses!

#### Beetroot and Fetta Salad (M) (GF)

Roasted beetroot, crumbled fetta with salad greens drizzled with olive oil. Vegan option available.

### Included in your per head cost

Plates, cutlery, napkins, buffet set up, buffet table & service staff

